CLASS SPECIFICATION

TITLE	GRADE	EEO-4	CODE
MEAT TECHNICIAN	33	C	9.515

Under general supervision, Meat Technicians slaughter livestock and process carcasses for instructional and experimental purposes at the Agriculture Experiment Station of the University of Nevada.

Slaughter animals including cattle, sheep and pigs reared for research projects involving breeding, nutrition, meat yield and physiology; process carcasses into wholesale and retail cuts in accordance the United States Department of Agriculture (USDA) regulations and standards.

Collect specimens such as fluids, organs, or tissue samples and preserve for research analysis or instructional purposes; identify, measure and record requested information including breed, age, estimated fat content, specific gravity, and other data specified by research and instructional staff.

Stimulate carcasses or designated cuts with electricity after slaughter in prescribed methods for study of effects on tenderness, marbling and physical dimensions; perform observations and mechanical tests to measure and record data for analysis.

Ensure slaughtered meat is maintained according to sanitation standards by observing proper handling, packaging and cold storage procedures; dispose of animal parts including cut meats, non-edible meat, bones and hides to restaurants, rendering plants, processing companies and the public through authorized methods and procedures; ensure proper disposal of diseased and contaminated meat.

Prepare sausage, marinated and tumbled meats, pastrami and other products from lesser quality meat cuts.

Cooperate with and assist government meat inspectors in grading beef; maintain complete and accurate records as required to provide reports to the USDA regarding processed meats; maintain records related to purchase and use of substances and nonfood products which come into physical contact with processed meat.

Perform light maintenance to equipment including hoists, splitting saws, grinders, mixers, dicers, stuffers and related equipment; sharpen knives and saws as necessary; operate laundry equipment to wash wearing apparel for students and others.

Demonstrate proper techniques used to slaughter and process beef, pork, and lamb; instruct students in the identification of various meats and quality grading; instruct and demonstrate the processing of carcasses in accordance with procedures established by the USDA; instruct students in formal meat cutting courses regarding the anatomy and bone structure of various commercial meat animals, the use and care of processing tools and equipment, and correct meat cutting procedures to yield proper cuts according to established standards.

Coordinate carcass and meat cut displays for educational events such as 4-H clubs and Future Farmers of America statewide contests; provide tours of the facility to interested groups as requested.

Perform related duties as assigned.

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MINIMUM QUALIFICATIONS

EDUCATION AND EXPERIENCE: Graduation from high school or equivalent education and four years of progressively responsible experience in animal slaughter, meat cutting and processing; **OR** an equivalent combination of education and experience.

ENTRY LEVEL KNOWLEDGE, SKILLS AND ABILITIES (required at time of application):
General knowledge of: animal slaughtering methods, meat handling and processing techniques; operation and care of equipment and tools used in animal slaughter and processing; proper techniques used in curing and smoking meat; meat inspection rules and regulations; preparation of wholesale and retail cuts of meat according to USDA requirements and research protocols; sausage making, curing and smoking meats to USDA requirements and to research protocols; and Institutional Meat Purchase Specifications (IMPS) and National Association of Meat Purveyors (NAMP) specifications. **Ability to:** slaughter and process beef, pork and lamb according to USDA rules and regulations; estimate beef, pork and lamb grades according to USDA quality and yield grade standards; obtain blood, organ and tissue samples from slaughtered animals; instruct and supervise students assigned to the research meat laboratory in animal slaughter, meat handling and cutting, and processing techniques; obtain and record experimental data using computer equipment; and work cooperatively with research project leaders.

FULL PERFORMANCE KNOWLEDGE, SKILLS AND ABILITIES (typically acquired on the job):
Working knowledge of: agency policies and procedures related to slaughtering livestock; and demonstration and instruction techniques applicable to a meat research laboratory. **Ability to:** plan and organize operation and management of the facility; and train and supervise student assistants.

This class specification is used for classification, recruitment and examination purposes. It is not to be considered a substitute for work performance standards for positions assigned to this class.

9.515

ESTABLISHED: 7/1/99P
                       10/2/98PC